Lagers

Lagers are fermented with bottom-fermenting lager yeast at cooler temperatures than those used to ferment ales, typically producing a drier, crisper beer with less fruity characteristics.

“BEER is living proof that GOD loves us and wants us to be HAPPY.”

- Benjamin Franklin

---

**Lager Styles**

<table>
<thead>
<tr>
<th>Lager Style</th>
<th>Glass Color</th>
<th>Balance</th>
<th>Taste</th>
<th>Food Pairings</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AMERICAN LAGER</strong></td>
<td>Orange</td>
<td>Malty</td>
<td>Balance of hops and malt</td>
<td>Perfect contrast to Thai, Pan Asian, Latino Fusion, Mexican, Peruvian and other spicy cuisines.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hoppy</td>
<td>with crisp, dry finish.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Alcoholic</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>AMERICAN LIGHT LAGER</strong></td>
<td>Pale Yellow</td>
<td>Malty</td>
<td>Most popular style</td>
<td>Complements lemongrass, ginger, garlic, citrus, and similar flavors; adds depth to light dishes such as spring rolls and tempura.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hoppy</td>
<td>worldwide. Very refreshing</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Alcoholic</td>
<td>and thirst-quenching.</td>
<td></td>
</tr>
<tr>
<td><strong>PILSNER</strong></td>
<td>Yellow</td>
<td>Malty</td>
<td>Pronounced hops aroma and</td>
<td>Works well with salmon, tuna and other high-fat, oily fish and with marinated meats; bitterness offers pleasing contrast with sweet reductions and sauces.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hoppy</td>
<td>bitterness with refreshing</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Alcoholic</td>
<td>finish.</td>
<td></td>
</tr>
<tr>
<td><strong>AMBER LAGER</strong></td>
<td>Amber</td>
<td>Malty</td>
<td>Roasted, malty sweetness</td>
<td>Sweetness pairs well with sun-dried tomatoes and tomato reduction sauces; balanced hopping complements foods flavored with basil and oregano.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hoppy</td>
<td>with well-balanced,</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Alcoholic</td>
<td>dry bitterness.</td>
<td></td>
</tr>
<tr>
<td><strong>MARZEN / OKTOBERFEST</strong></td>
<td>Orange Brown</td>
<td>Malty</td>
<td>Mildly hopped with</td>
<td>Caramalization of malt complements that of char grilled and seared meats.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hoppy</td>
<td>complex malt character.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Alcoholic</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>ROCK</strong></td>
<td>Orange</td>
<td>Malty</td>
<td>Rich, sweet caramel and warm</td>
<td>Sweetness balances strong spice components and intense flavors of Cajun, jerk, slow-cooked and seared foods.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hoppy</td>
<td>toasty flavors.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Alcoholic</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# ALES

The fruity, estery taste of ales is created by combining top-fermenting ale yeast and warmer temperatures.

### ALES

**Belgian Style Witbier**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Unfiltered ale with orange, citrus and coriander aromas.
- Food Pairings: Complements salads with light citrus dressings and feta or goat cheese as well as cheeses and other light, circumscribed dishes.

**Helles/Weizen**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Unfiltered ale with unique clove and banana aromas.
- Food Pairings: Classically paired with whey curd (buttered sausage), refreshing character contrasts with pungent, intense aromatics such as mustard flavors, pickles, horseradish and cured meats.

**American Wheat Ale**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Very refreshing, slightly tart flavor with subtle citrus aroma.
- Food Pairings: Complements the lighter elements of foods like poached scallops and oil-cooked garlic shrimp while adding a refreshing contrast.

**Blonde Ale**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Smooth, malty sweetness and balanced bitterness.
- Food Pairings: Pairs perfectly with sweet, hot, spicy foods including many Asian dishes, chili and mango habanero salsa.

**Pale Ale**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Malty sweetness balanced by hoppy bitterness.
- Food Pairings: Hoppy bitterness contrasts with spicy, heat-charmed, smoky or numinous flavors such as those in Stilton and blue cheese.

**India Pale Ale (IPA)**
- Maltiness: High
- Hoppiness: High
- Alcohol: High
- Taste: Substantial maltiness with pronounced hoppy aroma and flavor.
- Food Pairings: Complements intensely flavorful, highly spiced dishes like curry and bright, sweet desserts like flourless chocolate cake and truffle brownies.

**Amber Ale**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Sweet caramel notes and citrus aromas with smooth finish.
- Food Pairings: Complements rich, aromatic, spicy and smoky foods such as chili, BBQ ribs, grilled chicken and beef.

**Brown Ale**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Malty flavor balanced with hints of caramel and chocolate.
- Food Pairings: Stands up to roasted pork, smoked sausage, plant-based salmon and other hearty foods; complements the nutty flavors of chicken salad, cashew chicken, nut-crusted meats, pecan pie and peanut sauces.

**Porter**
- Maltiness: High
- Hoppiness: Low
- Alcohol: Low
- Taste: Roasted flavor complemented by nutty and toffee characteristics.
- Food Pairings: Works well with smoked meats, especially bacon, complements chocolate, espresso- and coffee-flavored desserts and soft, creamy blue cheeses like Gorgonzola and Cabarete.

**Stout**
- Maltiness: High
- Hoppiness: Low
- Alcohol: High
- Taste: Prevalent chocolate and coffee flavors.
- Food Pairings: Highlights the nuttiness and braised, camphor-like character of dishes with brown, savory sauces; complements silky, salty foods like oysters on the half shell.